



dynamic DUOS

CONTINUED

★ GEORGE'S CALIFORNIA MODERN / LA JOLLA
1250 Prospect St. » georgesatthecove.com

There's a good reason Chef Trey Foshee's Grave Robber cocktail pairs so well with his grilled lobster and mussels. The drink and the dish are both built on the same solid flavor foundation. Foshee stews the mussels in a broth made with tomato, fennel, onion, garlic and white wine. Once the shellfish are plump and ready to serve, he removes a portion of the broth from the stewpot, adds a shot of pisco (Peruvian brandy) and chills the savory and delightfully spicy concoction down with ice to complete the Grave Robber. **SECOND ROUND:** Pisco Sour + Octopus Salad with Potatoes & Romesco Sauce

★ JSIX & JBAR / EAST VILLAGE
616 J St., » jsixsandiego.com

When looking for a great libation, chef Christian Graves needs look no further than his restaurant's sister bar atop Hotel Solamar. Graves believes that his heirloom tomato and pistachio-crusting goat cheese BLT is best enjoyed at high noon with a chilled glass of Pear Flower Lemonade, a low-alcohol cocktail made from fresh-squeezed lemon juice, Grey Goose vodka and St. Germain elderflower liqueur. The cocktail's crisp, refreshing flavors pair well with the clean, fresh tomatoes while cutting the smokiness of the bacon. **SECOND ROUND:** Cucumber Mary + Poached Eggs with Fennel-Cherry Peppers, Sausage & Paprika Smoked Potatoes

★ MARINE ROOM / LA JOLLA SHORES
2000 Spindrift Dr. » marinerroom.com

Chef Bernard Guillas knows a thing or two about cocktails. He and chef de cuisine Ron Oliver just put the finishing touches on a cookbook featuring recipes for a number of unique sippers. A favorite is the Hot Chili Cacao – Van Gogh Dutch chocolate vodka, Absolut Mandarin, cranberry juice and Lillet, a French aperitif, served in a glass rimmed with cocoa and chili powder. The result is a spicy sweet flavor profile that meshes beautifully with Guillas' buttery toffee cake adorned with toasted hazelnuts, coffee mousse and decadent buttercream icing. **SECOND ROUND:** Orchard Bee (apple honey mimosa) + Scottish Smoked Salmon with Almond Griddle Cake

★ LAUREL / BANKERS HILL
505 Laurel St. » sdurbankitchen.com

Hendrick's is the gin of the moment for mixologists everywhere and it's the base for this luxurious California-Mediterranean spot's raspberry-thyme smash, which pairs this complex liquor with muddled raspberry and fresh thyme sprigs. The latter creates a flavor bridge to connect the cocktail with the chèvre (goat cheese) found in chef Joe Magnanelli's beet and herbed chèvre terrine, which is dressed with a port wine gastrique (sweetened wine sauce) that marries exceptionally well with the drink's fruitier notes. **SECOND ROUND:** French Pear Martini + Smoked Bacon, Leek & Feta Flatbread with Golden Raisin Chutney



★ WHISKEY GIRL / GASLAMP
600 5th Ave. » thewhiskeygirl.com

Cocktails provide complementary flavors to help round out the potency of hard liquor, but every now and then, you want that rich, unadulterated taste sensation. If you're a whiskey girl... or guy... the folks at the Gaslamp's Whiskey Girl recommend you go with the only 20-year bourbon on the market, Pappy Van Winkle Reserve, and pair that bad boy with a thick, juicy rib-eye steak. Matched with the rib-eye, the clarity and smoothness of the bourbon create a combination in which two strong flavors enhance each other without competing for attention. **SECOND ROUND:** Sierra Nevada Pale Ale + Whiskey Girl Burger (a pairing on special each Sunday for \$10)



★ QUARTER KITCHEN / GASLAMP
600 F St. » quarterkitchen.com

Traditionally, a tomato-based drink is served in tandem with tequila to cleanse the palate. Damon Gordon, the chef at the helm of the Ivy Hotel's fine dining restaurant, reinterprets the tradition by offering a tomato-based gazpacho soup to complement a tequila cocktail. Made with fresh basil, Cointreau orange liqueur and club soda, the herb and citrus notes of the Corzo Silver (tequila) Lemon Basil Martini connect with those of the chilled gazpacho, which is garnished with avocado and a finishing drizzle of smoked olive oil. **SECOND ROUND:** Basil Zinger Martini + Kobe Carpaccio with Arugula, Crispy Shallots & Parmesan



★ CURRANT / DOWNTOWN
140 West Broadway » currantrestaurant.com

Absinthe, the fabled and previously-outlawed "green fairy," has touched down at this American brasserie where it is both mixed into cocktails and served up in traditional fashion – diluted by ice-cold water strained through a slotted spoon containing a single sugar cube. The process blooms the spirit's inherent anise flavor, making it an ideal sipping companion for chef Geoffrey Yahn's saffron pappardelle pasta, which is served with shrimp bathed in a cream sauce flavored with another anise liqueur, Pernod. **SECOND ROUND:** Hemingway's Death (absinthe & champagne) + Green Tomato Caprese Nouveau Salad



★ WHISKNLADLE / LA JOLLA
1044 Wall St. » whisknadle.com

Chef Ryan Johnston and mixologist Ian Ward share the philosophy that the best edibles are made from scratch. As such, glass containers filled with just about every liquor under the sun being infused with just about every ingredient under that fiery orb line the upstairs portion of this altruistic sanctuary for food purists. Ward's home-made rose water and paprika grenadine mingle with Bulleit bourbon and marry harmoniously with Johnston's paprika-laced chorizo and date fritters and a sweet-tart tomato piquillo pepper sauce. **SECOND ROUND:** London's Burning (Bluecoat gin, lime and jalapeño water) + Seared Divers Scallops & Corn-Tomato Salsa

Brandon Hernández is a native San Diegan with a passion for the culinary arts and the local dining scene. He has been featured numerous times on The Food Network's hit program *Emeril Live*, is the author of a cookbook titled *The Restaurant At Home* and offers his expertise on food preparation and menu planning as a culinary consultant via the San Diego-based Deep Crimson Culinary Visions.